

19600 Ford Road, Dearborn, MI 48128 | (313) 438-0908 | info.pelisterpark@gmail.com



PERFECTION
ELEGANCE

BE OUR GUEST!

At Pelister Park, we believe hosting should feel effortless and memorable. Our newly renovated venue is adorned with a refined neutral palette, crystal chandeliers, elegant sconces, and a marble dance floor designed to elevate every celebration.

Our culinary program is prepared in-house by our Executive Chef, focusing on fresh ingredients, thoughtful presentation, and menus that balance approachability with refinement. From intimate gatherings to large-scale celebrations, our team brings warmth, experience, and attention to detail to every event.

Pelister Park is named after Pelister National Park in Macedonia, honoring a legacy of hospitality and tradition that continues here in Dearborn. Located adjacent to St. Clement of Ohrid (Ohridski) Eastern Orthodox Church, our venue offers a seamless setting for meaningful celebrations.

We look forward to welcoming you and creating an event that feels personal, polished, and truly enjoyable from beginning to end.

Welcome to Pelister Park

Thank you for considering Pelister Park The Venue for your event.

Our experienced team is here to ensure your event feels seemless, polished & well cared for from beginning to end!

Ballroom rental $1500

- 4 Hour Room Rental
- 3 Hour Set-Up Prior to Event
- Elegant Standard Length Linens
- Selection of Napkin Color
- Chiavari Chairs
- Event Manager

Guest Count Minimums

Comfortably Holds 225 with Dance Floor

- Friday & Sunday 75
- Saturday 125

**Exceptions May Vary During Off-Season*

ADDITIONAL HOURS AVAILABLE FOR $200 PER HOUR

Private Changing Suites can be Added for $250 - Available 2 Hours Before Event

We Do Not Allow Outside Food or Alcohol Except Desserts

* Must be provided by a licensed baker *

Plated Meals

Includes family style salad, rolls, vegetable, starch, one entree, coffee, tea and soft drinks. Pricing listed per person.

FIRST COURSE - SELECT ONE

Classic Garden Salad
Mixed Greens, Cucumber, Carrot, Heirloom Tomatoes, Shaved Radishes
Red Wine Vinaigrette & House Ranch

Caesar Salad
Crisp Romaine, Garlic Butter Croutons, Shaved Parmesan & House Caesar Dressing

Roasted Beet & Citrus Salad
Mixed Greens, Roasted Beets, Citrus Segments, Goat Cheese
& Honey Shallot Vinaigrette

Harvest Berry Salad
Mixed Greens, Fresh Berries, Cucumber, Toasted Walnuts, Feta Cheese
& Citrus Vinaigrette

Shaved Fennel & Arugula Salad
Arugula, Shaved Fennel, Orange, Currants, Red Onion, Pine Nuts, Parmesan
& Maple Dijon Dressing

accompaniments

VEGETABLE - SELECT ONE

Seasonal Market Vegetables Herb Infused Oil & Flaky Salt
Charred Broccolini Garlic Confit, Lemon Zest & Chili Flakes
Honey-Glazed Baby Carrots Thyme & Brown Butter
Green Beans Almondine Toasted Almonds & Shallot Butter
Braised Collard Greens Smoked Onion & Cider Vinegar

STARCH - SELECT ONE

Chive Whipped Yukon Gold Potatoes Cultured Butter & Crème Fraîche
Parmesan Polenta Rosemary Butter
Roasted Fingerling Potatoes Garlic, Herbs & Cracked Black Pepper
Smoked Gouda Potato Gratin Parmesan & Thyme Cream
Wild Rice Pilaf Toasted Wild Rice Blend, Dried Cherries & Herbs

plated entrees

Lemon-Thyme Pan-Seared Chicken Breast 35
Garlic-Shallot Jus, Fresh Herbs & Parmesan
best accompanied with chive whipped Yukon gold potatoes & charred broccolini

Boursin, Spinach & Brioche Stuffed Chicken Breast 35
Shallot-Thyme Pan Sauce
best accompanied with parmesan polenta & seasonal market vegetables

Herb Roasted Bone-In Chicken or Herb Grilled Chicken Breast 35
Savory Spice Rub & Maple-Dijon Glaze
best accompanied with roasted fingerling potatoes & honey-glazed baby carrots

Garlic-Herb Grilled Flank Steak 40
Caramelized Onions, Mushrooms & Rosemary Butter
best accompanied with roasted fingerling potatoes & green beans almondine

Slow Roasted Top Sirloin 40
Thinly Sliced, Cabernet Jus & Roasted Shallots
best accompanied with smoked gouda potato gratin & seasonal market vegetables

Braised Short Ribs 45
Slow-Braised Beef Short Rib, Caramelized Shallots, Rosemary & Cabernet Reduction
best accompanied with parmesan polenta & charred broccolini

Roasted Atlantic Salmon 40
Lemon-Dill Beurre Monté, Whole-Grain Mustard & Chive Oil
best accompanied with parmesan polenta & green beans almondine

Golden Crusted Cod 40
White Wine Beurre Blanc, Caper Herb Relish & Charred Lemon
best accompanied with roasted fingerling potatoes & honey-glazed baby carrots

Roasted Cauliflower Steak (Vegan) 30
Roasted Cauliflower. Chickpea Purée, Charred Broccolini & Herb Vinaigrette

Wild Mushroom Risotto (Vegan) 30
Blend of Wild Mushrooms, Crispy Leeks, Grilled Asparagus & Truffle Oil

Plated Duet Entrees

Includes family style salad, rolls, vegetable, starch, one duet entree, coffee, tea, and soft drinks. Pricing listed per person.

Chicken Cutlet & Beef Tenderloin 45

Pan-Seared Chicken Cutlet, Fine Herbs, Lemon-Caper Jus
Center-Cut Beef Tenderloin Medallion, Brandy Peppercorn Reduction
Chive Whipped Yukon Gold Potatoes, Green Beans Almondine

Braised Short Ribs & Herb-Seared Chicken 45

Slow-Braised Beef Short Rib, Red Wine Glaze, Crispy Leeks
Herb-Seared Chicken Breast, Thyme Pan Sauce
Parmesan Polenta, Honey-Glazed Baby Carrots

Chicken Roulade & Roasted Salmon 39

Herb-Roasted Chicken Roulade with Boursin & Spinach
Roasted Salmon, Lemon-Dill Beurre Monté, Whole-Grain Mustard
Wild Rice Pilaf, Charred Broccolini

Garlic-Herb Flank Steak & Butter-Poached Shrimp 42

Grilled Garlic-Herb Marinated Flank Steak, Chimichurri
Butter-Poached Shrimp, Lemon-Garlic Beurre Blanc
Roasted Fingerling Potatoes, Charred Asparagus

Themed Dinner Buffets

Includes coffee, tea and soft drinks. Pricing listed per person.

Taste of Italy 35

Penne Pasta with Red Sauce
Tortellini Pasta with White Sauce
Mixed Vegetables - Asparagus, Zucchini
Eggplant, Roasted Peppers
Sauteed Mushrooms, Onions, Spinach
Grilled Chicken & Beef Meatballs
Pesto, Parmesan & Sundried Tomatoes
Caesar Salad
Garlic Breadsticks

Mediterranean 37

Beef Kafta
Chicken Kabob
Saffron Rice
Greek Lemon Potatoes
Grilled Vegetables
Tabbouleh
Hummus & Garlic Sauce
Grilled Pita
Fattoush Salad

Taco Stand 37

Grilled Chicken with Peppers & Onions
Seasoned Ground Beef
Spanish Rice & Refried Beans
Southwest Salad with Chipotle Lime Dressing
Pico de Gallo, Guacamole, Shredded Cheese
Pickled Red Onions, Jalapenos, Sour Cream
Soft Tortilla & Tortilla Chips

Southern Comfort 37

Select Two -

Buttermilk Fried Chicken
Salmon Croquettes, or BBQ Pulled Pork

Included -

Mac & Cheese
Braised Collard Greens
Coleslaw
Loaded Potato Salad
Buttermilk Biscuits & Cornbread

Fan Stand 35

Select One -

Traditional Wings, Boneless Wings
or Cheeseburger Sliders

Included -

Coleslaw
House Chips
Grilled Vegetable Platter
Mac & Cheese
Potato Wedges
Garlic Parmesan, Apple Bourbon BBQ
Buffalo, Ranch Dips & Sauces

Build Your Own Buffet

Includes coffee, tea and soft drinks. Pricing listed per person.

SALAD - SELECT ONE

Classic Garden Salad
Mixed Greens, Cucumber, Carrot
Heirloom Tomatoes, Shaved Radishes
Red Wine Vinaigrette & House Ranch

Caesar Salad
Crisp Romaine, Shaved Parmesan
Garlic Butter Croutons
House Caesar Dressing

Roasted Beet & Citrus Salad
Mixed Greens, Roasted Beets
Citrus Segments, Goat Cheese
Honey Shallot Vinaigrette

Harvest Berry Salad
Mixed Greens, Fresh Berries
Cucumber, Toasted Walnuts, Feta
Citrus Vinaigrette

Shaved Fennel & Arugula Salad
Arugula, Shaved Fennel, Orange
Currants, Red Onion, Pine Nuts
Parmesan, Maple Dijon Dressing

VEGETABLE - SELECT ONE

Seasonal Market Vegetables
Charred Broccolini
Honey-Glazed Baby Carrots
Green Beans Almondine
Braised Collard Greens

PASTA - SELECT ONE

Cavatappi Mac & Cheese
Aged Cheddar, Gouda, Parmesan

Gemelli Primavera
Seasonal Vegetables, Basil, Lemon, Olive Oil,
Shaved Parmesan

Penne Vodka
Slow-Simmered Tomato Vodka Cream
Basil & Parmesan

Orecchiette Pesto
Basil Pesto, Blistered Tomatoes, Parmesan
Toasted Pine Nuts

STARCH - SELECT ONE

Chive Whipped Yukon Gold Potatoes
Parmesan Polenta
Roasted Fingerling Potatoes
Smoked Gouda Potato Gratin
Wild Rice Pilaf

buffet entrees

SELECT ONE ENTREE

Lemon-Thyme Pan-Seared Chicken Breast 32
Garlic-Shallot Jus, Fresh Herbs & Parmesan

Boursin, Spinach & Brioche Stuffed Chicken Breast 32
Shallot-Thyme Pan Sauce

Herb Roasted Bone-In Chicken or Herb Grilled Chicken Breast 32
Savory Spice Rub & Maple-Dijon Glaze

Crispy Buttermilk-Brined Bone-In Chicken 32
Golden Fried Chicken & Black Pepper Pan Gravy

Garlic-Herb Grilled Flank Steak 35
Caramelized Onions, Mushrooms & Rosemary Butter

Slow Roasted Top Sirloin 35
Thinly Sliced, Cabernet Jus & Roasted Shallots

Roasted Beef Tenderloin Tips 35
Brandy Cream Peppercorn Sauce & Fresh Herbs

Roasted Atlantic Salmon 35
Lemon-Dill Beurre Monté, Whole-Grain Mustard & Chive Oil

Golden Crusted Cod 35
White Wine Beurre Blanc, Caper Herb Relish & Charred Lemon

ADDITIONAL ENTREE $7 PER PERSON

Small Bites

PASSED APPETIZERS
$8 PER PERSON - 3 SELECTIONS

STANDARD - CHOICE OF ONE
Prosciutto & Melon Skewer Basil & Balsamic Glaze
Heirloom Tomato Bruschetta Whipped Ricotta & Roasted Garlic
Whipped Feta Phyllo Cup Honey & Pistachio
Mushroom Arancini Parmesan & Truffle Aioli

PREMIUM - CHOICE OF TWO
Jumbo Lump Crab Cake Old Bay & Roasted Red Pepper Aioli
Tuna Poke Wonton Crisp Citrus Soy & Avocado
Bacon Wrapped Shrimp Maple Bourbon Glaze & Cracked Pepper
Buttermilk Fried Chicken Bite Hot Honey & Pickle Chip
House-Made Chicken Meatball Parmesan Cream & Fresh Herbs
Beef Tenderloin Skewer House Chimichurri & Rosemary Sea Salt
Grilled Lamb Lollipop Rosemary Garlic Butter - ***Market Price***

ADDITIONAL STANDARD - $2 PER PERSON | ADDITIONAL PREMIUM - $4 PER PERSON

STATIONED DISPLAYS

CHEF'S CURATED GRAZING TABLE
$10 PER PERSON
A thoughtfully composed display of artisanal cheeses, cured meats, fresh fruit, marinated vegetables, olives & house spreads accompanied by focaccia, crostini & crackers.

MARKET CRUDITÉ & CHEESE DISPLAY
$8 PER PERSON
Seasonal fresh sliced vegetables with herb dip accompanied by a curated selection of cheeses, fresh fruit, flatbreads & crackers.

APPETIZER DUO
$12 PER PERSON

SMALL BITES & DISPLAY
Two chef-selected passed appetizers paired with a Market Crudité & Cheese Display

Desserts

Signature Mini Dessert Trio
$12 PER PERSON

Our chef-curated selection of three petite desserts features lemon curd tartlets with fresh berries, classic cannoli & rich chocolate bites.

Classic Ice Cream Bar
$8 PER PERSON

Creamy Vanilla Ice Cream Served with a Variety of Toppings & Sauces

Classic Cakes & Cheesecake
$7 PER PERSON

Choose one selection: Vanilla bean or chocolate layered with raspberry preserve or chocolate ganache, finished with buttercream & fresh berries OR classic cheesecake topped with whipped cream & seasonal berry compote.

Dessert Bar Classics
$6 PER PERSON

A seasonal assortment of freshly baked cookies & brownies.

Warm Dessert Selections
$8 PER PERSON

Warm apple crisp or mixed berry cobbler, served with vanilla bean ice cream, OR warm bread pudding with creme anglaise & bourbon caramel sauce.

Late Nights

Flatbread Display
$7 PER PERSON

Pepperoni, Three-Cheese & Seasonal Vegetable

Coney Bar
$8 PER PERSON

All-beef hot dog with Detroit coney sauce, diced onions, shredded cheddar & yellow mustard.

Taco Bar
$8 PER PERSON

Seasoned ground beef with warm flour tortillas, tortilla chips, shredded lettuce, pico de gallo, guacamole & shredded cheese.

Hand-Breaded Chicken Tenders & Fries
$8 PER PERSON

Crispy, hand-dipped chicken tenders with seasoned fries & a selection of classic dipping sauces.

LATE NIGHT SNACKS ARE PROVIDED FOR AT LEAST 50% OF GUEST COUNT

Full Bar Packages

All packages feature beer, wine, & soft drinks. Served for 3 hours.

CLASSIC
$30 PER PERSON

Tito's Handmade Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Hornitos Tequila
Canadian Club Whiskey
Jack Daniels Whiskey

PREMIUM
$35 PER PERSON

Tito's Handmade Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Teremana Tequila
Crown Royal Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco

ELITE
$40 PER PERSON

Grey Goose Vodka
The Botanist Gin
Bacardi Rum
Captain Morgan Spiced Rum
Casamigos Tequila
Hennessey VSOP Cognac
Jack Daniels Whiskey
Maker's Mark Bourbon
Mawby Green Prosecco

BEER & WINE
$15 PER PERSON

WINE
Chateau Grand Traverse Wine - Pinot Noir, Proprietor's Red
Chardonnay Late Harvest, Riesling Late Harvest, Rosé

BEER
Budweiser, Bud Light, Labbatt Blue, Labbatt Blue Light

SOFT DRINKS
Coke, Diet Coke, Lemon-Lime Soda, Tonic, Club Soda, Ginger Ale

ONE BARTENDER PER 100 GUESTS

ADDITIONAL BARTENDER $150
CASH BAR REQUIRES A BARTENDER FEE OF $150 PER 75 GUESTS

ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED THROUGH PELISTER PARK AND CONSUMED ON THE PREMISES.
A REQUEST CAN BE MADE FOR BRANDS NOT LISTED AT AN ADDITIONAL COST.

Signature Drinks

THE PELISTER
Chardonnay, Vodka, Guava Juice, Orange Juice
Pineapple Juice, Sour, Sprite

THE GENTLEMAN
Makers Mark, Blood Orange Liqueur, Orange Juice
Blood Orange Simple Syrup, Orange Slice, Cherry

SOMETHING BLUE
Gin, Triple Sec, Blue Curacao, Lemonade

HONEYMOON
Vodka, Lemonade, Guava Juice, Pineapple Juice
Simple Syrup, Prosecco

OASIS
Spiced Rum, Blue Curacao, Lemonade
Pineapple Juice, Passion Fruit Juice

PARADISE - MOCKTAIL
Passion Fruit Peach Spumante
Fre Chardonnay, Lemonade, Pineapple Juice



TASTE! by Pelister Park

JOIN US FOR TASTE! BY PELISTER PARK
OUR EXCLUSIVE QUARTERLY TASTING EVENT

Indulge in a curated selection of fine wines, artisanal bites, and signature pairings that highlight seasonal flavors and culinary artistry.

Each experience offers a unique theme, blending vibrant tastes with an intimate atmosphere perfect for food lovers and connoisseurs alike.

Don't miss the opportunity to savor, sip, and celebrate at Pelister Park!

$25 PER PERSON - RESERVATIONS REQUIRED

Call Us At (313) 438-0908 or Scan the QR Code

2027 DATES

JANUARY 14TH

APRIL 8TH

JULY 22ND

OCTOBER 28TH

Frequently Asked Questions

What is the deposit?

The deposit is $1500 to book & confirm your date.

What time can I enter for my event?

You and your vendors can access the venue 3 hours before your event starts.
Guests are not allowed in the venue before the contracted start time.

Do you offer tastings before I book?

Yes! You can attend our quarterly tasting event, Taste!, for $25 per person.
We also offer private tastings for $50 per person (minimum 4 guests).

Do I need a bar package for soft drinks?

No, soft drinks, coffee, and tea are included in the meal price.

How long is the bar open?

It is open for 3 hours. The bar closes 30 minutes during dinner and 30 minutes before the event ends.

Do you offer Halal options?

Yes, we offer Halal chicken and beef options for an additional $3 per person.

Is there a smoking area?

Smoking is prohibited inside the venue, but allowed at the end of the awning covering.
Smoking or vaping inside can lead to early termination of the event or removal of guests.
Bud cans are provided for guests.

Do you offer décor?

We provide elegant linens, glassware, and silverware. Charger plates are available to rent.
For other décor, please refer to our preferred vendor list.

How long is the dinner service?

Dinner is served over a 1-hour period.

What time does my event have to end?

All social events are 4 hours long and must conclude by midnight. We ask that guests vacate the venue within 30 minutes, and vendors have 1 hour for takedown.

What is the service charge & tax?

All services are subject to a 6% sales tax and 23% service charge for food & beverages.

Preferred Vendors

BALLOONS

Balloon Girls info@balloongirlsdetroit.com

DJS

Detroit DJ Entertainment (248) 213-9750
Mr. Light Show (734) 846-7573
Pantera Event Productions (616) 334-9228

EVENT & DESIGN PLANNERS

Carpe Diem Events Stephanie Marie, (313) 216-4096, hello@carpediemevents.co
Design Envy William, (313) 970-9113
First Impressions Events Natasha, (313) 744-3823
Top Pic Collective (877) 4-TOPPIC

FLORAL

M Dawn Floral Design (947) 224-1050, monica@mdawnfloral.com
AB Blooms abblooms@gmail.com
Floral Decor & More (586) 362-9709 * Flower Wall

MAKEUP

The Glam Doc (313) 330-7828
Glam by Kay Lee (248) 752-5071

PHOTO BOOTH

Eye Candy Productions (248) 320-4093
Detroit DJ Entertainment (248) 213-9750

PHOTOGRAPHERS

Eye Candy Productions (248) 320-4093
VIII VIII Photography (248) 934-0828
Ernest Sisson Photography (313) 971-4590
Kyra & Dee kyraanddee.com


Thank You
We look forward to bringing
your event to life